

The Meat of the Matter

Butchers divide a steer into eight sections for steaks and roasts. The cuts most lavish in texture and flavor—the ones served in the best chophouses—come from the rib (side) and loin (back) sections.

New York strip

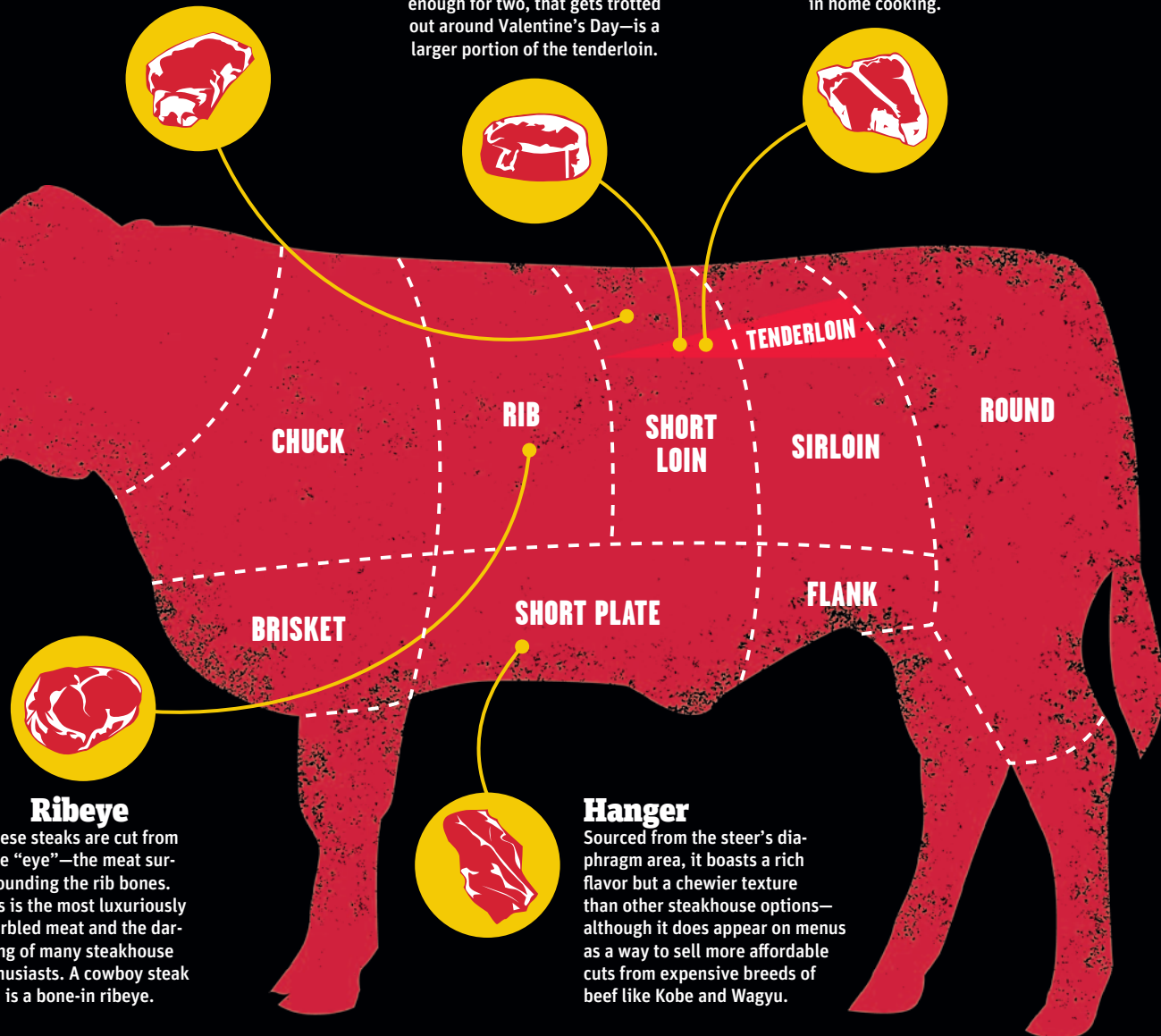
The choicest cut of the short loin, beloved for its balance of marbled fat, plush texture, and robust flavor. Occasionally also called Kansas City strip, particularly when the bone is attached.

Filet mignon

The tender steaks (four to six per steer) from the tenderloin and the most expensive cut of beef, prized for its buttery lushness. To enrich filet's mild flavor, bone-in versions have become popular in recent years. Châteaubriand—an out-of-favor cut, large enough for two, that gets trotted out around Valentine's Day—is a larger portion of the tenderloin.

Porterhouse

A large cut comprising a portion of the filet mignon (tenderloin) and a portion of the New York strip (short loin), separated by a T-shaped bone. T-bone steaks are smaller versions of the porterhouse and more common in home cooking.



Ribeye

These steaks are cut from the “eye”—the meat surrounding the rib bones. This is the most luxuriously marbled meat and the darling of many steakhouse enthusiasts. A cowboy steak is a bone-in ribeye.

Hanger

Sourced from the steer's diaphragm area, it boasts a rich flavor but a chewier texture than other steakhouse options—although it does appear on menus as a way to sell more affordable cuts from expensive breeds of beef like Kobe and Wagyu.